

RESOURCE MANAGEMENT AGENCY Environmental Health Department

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Farmer's Market/ Swap Meet Health Permit Application for Permitted Mobile Food Facility, Pre-packaged Food Booth, and Whole Produce Booths at Farmer's Markets and

Swap Meets *Please complete all sheets of the Application.* Pg 1 of 2

MOBILE FOOD FACILITY/PI	RE-PACKAGE FO	OD BOOTH (OWNER/OPERATOR I	<u>INFORMATION</u>
Owner/Operator Name:				
Business Address:			_ City:	ST: Zip:
Mailing Address:			City:	ST: Zip:
Home/Cell Phone: ()			_ Fax Phone: ()	
Driver's License Number:			E Mail:	
EVENT INFORMATION				
FARMER'S MARKE	T SV	WAP MEET:	WEDNESDAY _	SUNDAY
Organizer/Sponsor Name:			_Organizer Phone: ()
Event Address:			City:	ST: Zip:
Start Date:	Time:	E	End Date:	Time:
MOBILE FOOD FACILITY/PI	RE-PACKAGE FO	OD BOOTH I	<u>NFORMATION</u>	
Mobile Food Facility/Pre-package	d Food Booth Name	e:		
Mobile Food Facility Permit Num	ber (if applicable):			
Number of Your Booths at this Ev	rent of	Attach a comp	leted Health Permit Appl	ication for Each Booth.
Food Processing Booth, Provide	de Ag. Permit/Seller	rs Permit Numb	per(s):	
NAME OF OFF-SIDE FOOD P	REPARATION FA	CILITY IF	APPLICARLE	
(Business Name where food is pre				
Address of Permitted Facility				
<u>'</u>)	
All foods must be prepared	l and stored in a facili	ity with a valid H	Iealth Permit. (No home pr	reparation or storage)
Non-Profit: 501-C3 (Provide Copy)	For Profit		ing for the benefit of a non-profit a gn where indicated)	ssociation (if this box is checked, plea
VA Exception DD-214 (Provide Copy)		Non-Profit Assoc		
Note*An organization that was organized and is in operation for pursuant to the Nonprofit Corporation LAW (Division 2 (comm. Section 501 (c) of the Internal Revenue Code and Section 237(nencing with Section 5000) of Title 1	1 of the Corporations Code), that is exempt from taxation pursuant to para	agraphs (1) to (10), inclusive, and paragraph (19) of
no monetary benefit other than that resulting from recognition *All fees paid in advance of the event. No mor Failure to comply with the above conditions may	for participating in this event and are ney will be collected on-site. ay result in closure of food	e not subject to a health per e. Permit fees are as booths and/or additi	nit fee. per the most current fee schedule a onal fees. Applications and paym	approved by the Board of Supervisors.
must be received by Madera County Environment I have read, understood, and will abide by	-			Mobile Food Facility
Signature of Applicar	-		-	Mobile Pool Pacility.
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		E AT SWAP ME	ET/FARMER MARKET ON	ILY

Farmer's Market/ Swap Meet Health Permit Application for Permitted Mobile

Food Facility, Pre-packaged Food Booth, and Whole Produce Booths at Farmer's Markets and Swap Meets Please complete all sheets of the Application. Pg 2 of 2

Please list all foods to be served and key equipment to be used in the booth

Name of Food or Beverage	Prepared off-site (Circle one)		Equipment to be used to hold the food at a safe temperature. Cold -Less than 41° F, or Hot -Greater than 135° F
1	Y	N .	
2	Y	N	
3	Y	N	
4	Y	N	
5	Y	N	
6	Y	N	

Required Equipment

Thermometer	□Probe type (0°F to 200°F) must be available for monitoring temperatures of perishable food.
Handwashing	□Plumbed sink
Facilities	☐Gravity flow container with spigot/faucet to allow water flow with both hands free.
	As a minimum, you need 5 gallons of water in a container with a "hands free" spigot, a bucket to catch wastewater, a liquid or powder soap in a dispenser and paper towels.
Utensil Washing Facilities	□Plumbed 3 compartment sink provided in booth-provide sanitizer test strips.
	□Portable heated 3 compartment sink with hot and cold mixing faucet in booth-provide sanitizer test strips.
	☐ A maximum of 4 booths may share one Plumbed/Portable 3-compartment sink-provide sanitizer test strips.
	☐ Use of 3 separate 5 gallon dish tubs/buckets in booth-provide sanitizer test strips. "Sanitizer" (one tablespoon of Bleach for each gallon of water)

Please Answer the Following

Food Preparation (Washing Facility)	For foods that need to be washed (produce, etc.). Where will you do it?
Food Transportation	How is food kept hot or cold during transportation to the event?

*** No Home Preparation or Storage of Food.

*** Utensils and equipment must arrive at the event in clean and sanitary condition.